

Multifunction combination steam oven



Installation

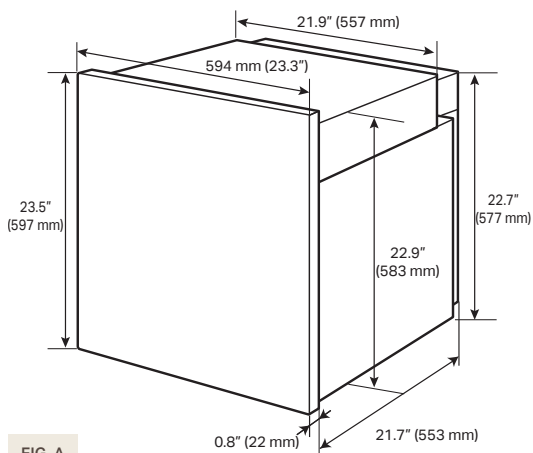


FIG. A

Installation in a high cabinet

There must be a gap of minimum 10 mm (0.4") between the rear of the installed oven and the connecting wall. Use side holes of the oven (refer to arrow, Fig. A) for lifting. Kitchen cabinet in contact with the oven must be heat resistant up to 90 °C, and close units fronts up to at least 70 °C.

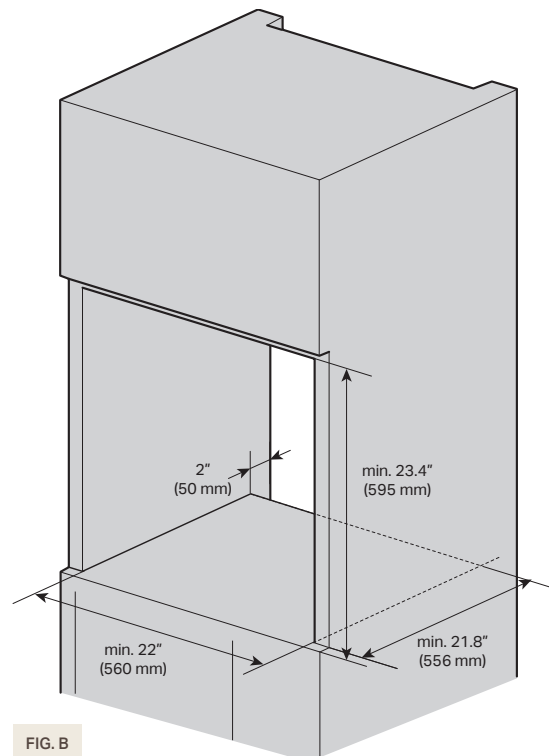


FIG. B

SKSOV2411S

General Properties

Interior coating	Blue porcelain enamel
Display	7" Colour TFT LCD
Wi-Fi-Enabled for SmartThinQ® Control with iOS/Android App	●
Cook Mode	(18) Hot air, Eco Hot Air, Static, Fan Assisted, Pizza, Roasting, Light Roast, Rapid Heat Roast+, Small Grill, Large Grill, Proof, Keep Warm, Defrost, Warm Up, Bottom Heat, 100% Steam, Sous Vide, Steam-assist
"Gourmet Chef" automatic programmes	20
Automatic opening handleless door	●
Soft Open	●
Motion Sensor	●
Mood light (red)	●
External steam generation	●
Cooking with 100% steam with temperature regulation to C°	●
Sous-vide	●
Descaling	●
Drying	●
Water tank capacity	1 l
LED Interior Lighting	●
Speed clean	●
Door Material	Smog Glass
Accessories included	2 Telescopic guides, 1 wire grille, 1 deep pan, 1 baking tray, 1 perforated tray
Temperature probe	●
Energy label	
Energy Efficiency Class	A+
Oven Cavity Size	70 L
Energy consumption for conventional cycle (kW/h)	0.94
Energy consumption for fan assisted cycle (kW/h)	0.69
Power consumption kW	3.5
Technical Specifications	
Circuit Breaker 20 A	20 A
Required Power Supply	230V, 50Hz
Plug Type	F Type
Power	Electric
Net Weight	57 kg



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